Vitamix

PROFESSIONAL SERIES 300™

Owner's Manual

Read and save these instructions

Vita-Mix® Corporation
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Congratulations!

You are about to see how quick, easy and delicious healthy eating can be!

Please read all the safety information, warnings and instructional material found in this booklet before getting started. Set your Vitamix machine on a dry, level surface. Make sure that the power switch is set to Off and that the machine is plugged into an earthed electrical outlet. Then, follow the cleaning instructions on page 17 to prepare your machine for use. Always clean your machine before the first use.

Vitamix Service

Record the model number and serial number of your Vitamix in the spaces provided below for future reference. These numbers can be found on the back of the motor base.

Model Number _____

Serial Number _____

Date of Purchase _____

Purchased From _____

Before returning this product for any reason, including repair, first contact Vitamix Customer Services on +1 440 235 4840 or e-mail service@vitamix.com, Tel. UK: 0808 156 6633, Tel. Ireland: 0766 709854 or contact your local dealer.

Product Registration

If you purchased your Vitamix® machine directly from the Vita-Mix® Corporation via the company's website or call centre by phone, your product was registered at the time of purchase and your Vitamix machine's warranty has been activated.

If you purchased your Vitamix machine from an International Distributor or Dealer in countries other than the United States, Canada, United Kingdom or Ireland, your product is warranted through the International Distributor or Dealer and need not be registered with the Vita-Mix Corporation.

Your machine is not yet registered with Vitamix if you:

1. Purchased from a Dealer in the United States, Canada, United Kingdom or Ireland
2. Purchased from a military base
3. Purchased from a retail or wholesale outlet
4. Received your Vitamix machine as a gift
5. Are not the original owner of the machine

Enjoy faster and easier service in the future by taking a few minutes to register your Vitamix machine today.

Choose one of these easy ways to register your machine:

1. Online at vitamix.com/warranty
2. E-mail service@vitamix.com
3. Call 1.800.848.2649 or +1.440.235.4840, press option 2

Your warranty may be honoured by Vita-Mix® Corporation or an authorized dealer. Failure to register your machine will not diminish your warranty rights.

IMPORTANT INSTRUCTIONS FOR SAFE USE

⚠ WARNING

To Avoid Injury.

Read and understand the instruction manual before using this machine.

Basic safety precautions should be followed, including the following.

1. Read all instructions, safeguards and warnings before operating the blender.
2. This blender is intended for HOUSEHOLD USE ONLY and is not intended to be used to prepare food for commercial sale or in other commercial uses.
3. This blender is intended for HOUSEHOLD USE ONLY and is not intended to be used to prepare food for commercial sale or in other commercial uses. This appliance is intended to be used in household applications in addition to use in farmhouses and by clients in hotels, motels and other residential-type environments.
4. This blender is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. This blender is not intended for use by children and close supervision is necessary when used near children. Children should be supervised to ensure that they do not play with the blender.

⚠ WARNING

Electrical Shock Hazard.

Use an earthed outlet only.

DO NOT remove earth.

DO NOT use an adaptor.

DO NOT use an extension cord.

Failure to follow instructions can cause death or electrical shock.

6. Operate only when the blender is on a flat and stable surface, free from standing water. Do not let the container, motor base or power cord touch hot surfaces or hang over the edge of a table or counter.
7. Do not fill the container beyond its stated capacity. The maximum capacity is marked on the container.
8. Always begin blending with the lid and lid plug firmly in place. Do not operate the blender with the lid removed. The lid plug should be removed only when adding ingredients and when using the tamper.

9. The tamper fitting your container can only be used when the lid is firmly locked in place. Use the lid and the tamper that fit your container. Lids and tampers are not interchangeable between different container styles, types and sizes. If a tamper came with your container, it is the correct tamper for use with the container.

10. When blending hot liquids or ingredients, use caution; spray or escaping steam may cause scalding and burns. Do not fill the container to the maximum capacity. Always begin processing at the lowest speed setting, Variable Speed 1. Keep hands and other exposed skin away from the lid opening to prevent possible burns.

11. Never touch moving parts. Switch off the appliance and wait until the blades stop moving before removing the container from the motor base and opening the container.

12. Switch off the appliance and disconnect from the power supply before changing accessories or approaching parts that move in use.

13. Do not leave or store foreign objects, such as spoons, forks, knives or the lid plug in the container. Starting the blender with a foreign object in the container will damage the blender and may cause injury.

⚠ WARNING

Electrical Shock Hazard.

Always disconnect power before cleaning the motor base or when not in use.

Do not put the motor base in water or other liquid.

Failure to follow the instructions can cause death or electrical shock.

14. Do not operate the blender with a damaged cord or plug. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

15. Blades are sharp. Use extreme care when emptying the bowl and during cleaning to avoid injury.

16. Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the blender. A rubber scraper or spatula may be used, but only when the container is removed from the motor base and the blades are not moving.

17. Do not operate with loose or damaged blades. Do not remove the blade assembly from the container. Contact your nearest Vitamix authorized service representative for service or replacement.

18. Do not use outdoors.

19. When making nut butters or oil-based foods, do not process for more than one minute after the mixture starts to circulate in the container. Processing for longer periods can cause damage to the container and motor overheating.

IMPORTANT INSTRUCTIONS FOR SAFE USE

This product is intended for HOUSEHOLD USE ONLY and is not intended to be used for commercial purposes.

Do not leave your Vitamix blender unattended when operating.

Any repair and servicing, or the replacement of parts must be performed by Vitamix or an authorized service representative.

⚠WARNING

Electrical Shock Hazard.

Use an earthed outlet only.

DO NOT remove earth.

DO NOT use an adaptor.

DO NOT use an extension cable.

Failure to follow the instructions can cause death or electrical shock.

NOTICE: FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR VITAMIX BLENDER THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

PARTS AND FEATURES

On/Off Switch: The On/Off (or Power) Switch is on the right-hand side of the machine base. The On/Off Switch controls the power to the machine.

Start/Stop Switch: Pressing down on the Start/Stop Switch will initiate the blending process. Pressing down on the Start/Stop Switch again will stop the blending process.

Variable Speed Dial: The Variable Speed Dial selects blade rotation speeds from 1 to 10 (low to high).

Pulse Switch ( ): The Pulse Switch will blend at the speed setting shown on the Variable Speed Dial for as long as the Pulse Switch is held down.

Container: US fluid ounces, US cups and millilitres are clearly marked.

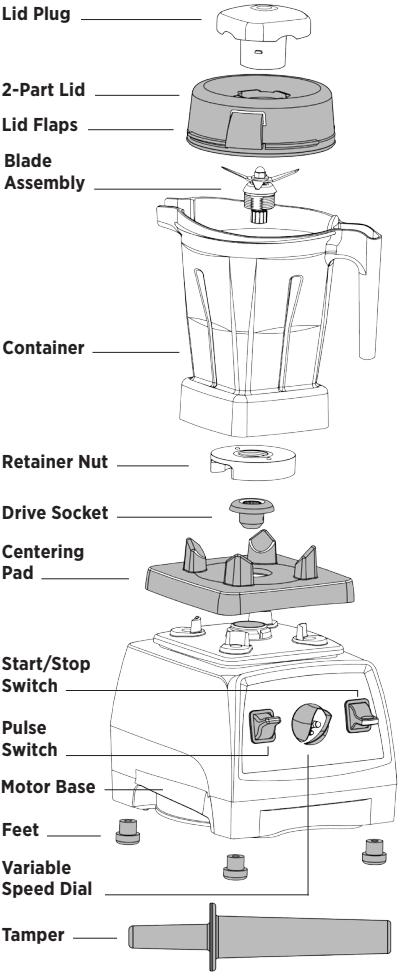
2-Part Lid: The 2-part Lid is easy to put on and take off and easy to clean. Always use the lid and the lid plug when the machine is in operation.

⚠ **CAUTION: Lids and tampers are not interchangeable between different container styles, types and sizes.**

Snap the lid on to the container and leave in place for a few minutes. Once the lid has been left on the container, it will be much easier to lock or remove.

Lid Plug: Insert through the lid and secure by turning clockwise. Remove the lid plug to use the tamper or add ingredients.

Tamper: The tamper allows you to accelerate the process of very thick and/or frozen mixtures that cannot be processed in a regular blender. Using the tamper maintains circulation by preventing air pockets from forming.



⚠ WARNING		
	Rotating Blades Can Cause Severe Injury. **DO NOT** reach into the container while the machine is running.	

To Lock the Lid in Place: Position the lid on the container with the lid flaps midway between the spout and the handle. Push the lid on to the container until it locks in place. The lid must always be secured when processing, especially hot liquids that may scald. **Never operate the blender without checking to make sure the lid is securely locked in place.**

To Remove the Lid: Lift up on one lid flap while holding the container securely.

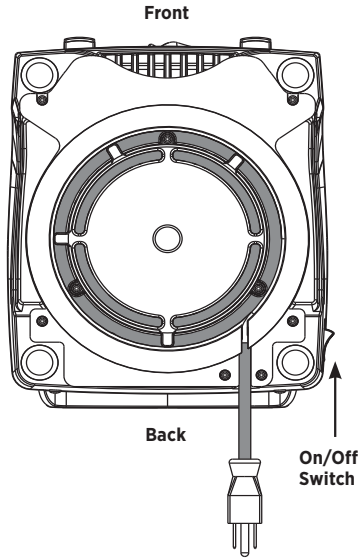
To Remove the Lid Plug: Rotate the lid plug anticlockwise from the 'locked' to 'unlocked' position and lift out.

Automatic Overload Protection:
Your Vitamix motor is designed to protect itself from overheating. If the motor shuts off, follow these instructions:

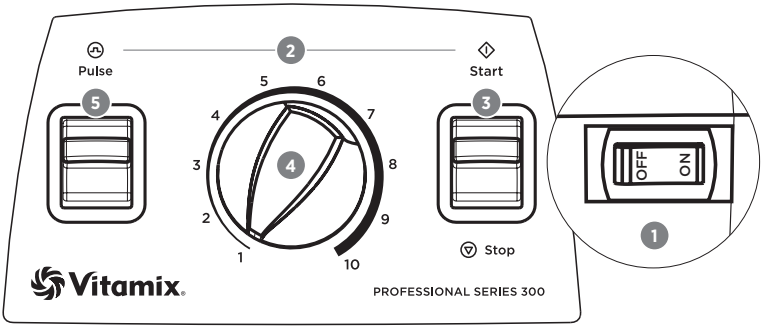
Turn off the power switch for up to 45 minutes to reset. Reset time will be extended if high room temperatures exist. To reduce the reset time, unplug the machine, remove the container and blow air into the centre section of the base with a hair dryer on the cool setting.

Power Cord: Your machine is equipped with a long power cord. Store the unused portion neatly underneath.

Base View/Cord Wrap: Plastic cord retainers hold the cord securely. They are flexible and return to position after the cord is lifted out.



CONTROL PANEL



1. **On/Off Switch:**

   The On/Off (or Power) Switch is on the right-hand side of the machine base. The On/Off Switch controls the power to the machine. **BEFORE moving the On/Off Switch to the On (I) position, make sure the Start/Stop Switch is in the Stop (⏻) position and the Variable Speed Dial is to the far left, pointed at number 1.** Move the On/Off Switch to the Off position whenever the machine will be left unattended.

2. **On/Off Indication:**

   When the Pulse (⏲) and Start (⏻) symbols brighten, this indicates that the machine is plugged in, the On/Off Switch is powered On and power is flowing.

3. **Start (⏻)/Stop (⏻) Switch:**

   Before starting, always make sure that the Variable Speed Dial is to the far left, pointed at number 1. Lifting the Start/Stop Switch to the Start Position (⏻) starts the rotation of the blades and begins the blending process. Pressing down on the Start/Stop Switch to the Stop Position (⏻) will stop the blending process.

4. **Variable Speed Dial:**

   The Variable Speed Dial selects blade rotation speeds from 1 to 10 (low to high). **Always begin the blending process with the Variable Speed Dial set to 1.** Make sure that the On/Off Switch is in the On (I) position. Move the Start/Stop Switch to the Start (⏻) position. Rotate the Variable Speed Dial to the desired speed setting. To stop the machine, rotate the Variable Speed Dial back to 1 and move the Start/Stop Switch back to the Stop (⏻) position. If the Variable Speed function is not working and the blades only rotate at the lowest speed (Variable Speed 1) the blender must be reset. Refer to Troubleshooting on Page 18.

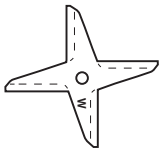
5. **Pulse Switch (⏲):**

   Pressing down on the Pulse Switch will cause the machine to blend at the speed setting shown on the Variable Speed Dial for as long as the Pulse Switch is held down.

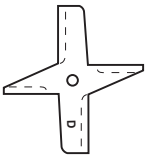
ABOUT THE BLADES

The Vitamix machine comes standard with the wet blade container. The blade is identified by a 'W' for wet. This blade is used for most of your recipes. Additional containers with wet or dry blades may be purchased separately.

⚠ WARNING		
	Rotating Blades Can Cause Severe Injury. **DO NOT** reach into the container while the machine is running.	



Wet Blade Container: Designed for processing liquids, including juice, frozen mixtures, sauces, soups, purées, batters and for wet chopping. The wet blades can also grind grain and knead dough, but they are not quite as efficient as the dry blades in this application. If used for grinding, your container will mar and become cloudy; see instructions for dry container use.



Dry Blade Container: These blades are clearly marked 'D' and are designed specifically for grinding dry materials such as grains, cereal and coffee and are also used for kneading bread dough. The dry blades can NOT process liquids efficiently. **If you grind herbs on a regular basis, you may wish to purchase a separate dry blade container and replace the blades as needed.**

⚠CAUTION		
	Moving Parts May Become Hot With Extended Use. **DO NOT TOUCH.**	

TAMPER

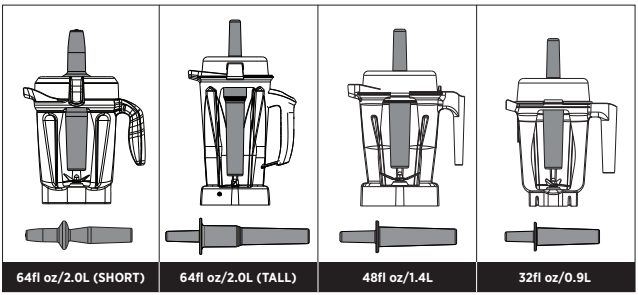
⚠ CAUTION

Rotating Blades Can Cause Damage.

Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your machine.

How to Determine the Tamper that Can Be Used with Your Container

Each type of tamper is designed to be used safely and effectively with a particular container. **If a tamper came with your container, it is the correct tamper for the container.** If a tamper did not come with your container, or you want to determine if a tamper that you already have can be used with your new container, please compare your container with the containers and matching tampers to the illustration below.



Before using the tamper during the blending process, verify that it is the correct tamper.

- 64fl oz Short Containers use Tamper P/N 016041, which is approximately 24.75cm long.
- 64fl oz Tall Containers use Tamper P/N 000760, which is approximately 31.75cm long.
- 32fl oz and 48fl oz Containers use Tamper P/N 015033, which is approximately 28cm long.

(Measurements on the containers are in US fluid ounces and US cups.)

To verify that you are using the correct tamper, put the lid on an empty container, remove the lid plug and insert the tamper. If it is the correct tamper it should easily fit into the opening but will not come into contact with the blades no matter how you move the tamper inside the container. IF THE TAMPER TOUCHES THE BLADES AT ANY ANGLE, DO NOT USE THE TAMPER WITH YOUR CONTAINER.

If you do not have the correct tamper for your container, call Vitamix Customer services at 1.800.848.2649 or 1.440.235.4840 or e-mail service@vitamix.com to order a new tamper. If purchased outside the United States or Canada, contact your local Vitamix Dealer.

HOW TO USE THE TAMPER

⚠ WARNING

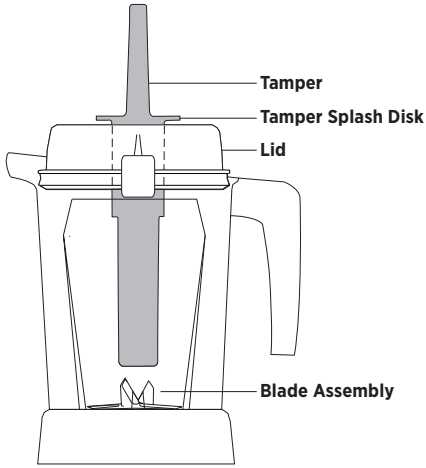
Rotating Blades Can Cause Severe Injury.

DO NOT put hands, spatulas, etc. in the container while the machine is running or while the container is still on the base.

Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your machine.

IMPORTANT!

- The splash disk (near the top of the tamper) and lid prevent the tamper from hitting the blades when the lid is secured properly in the locked position.
- The container should not be more than two-thirds full when the tamper is used during blending.
- To avoid overheating during blending, DO NOT use the tamper for more than 30 consecutive seconds.
- If the food does not circulate, the machine may have trapped an air bubble. Carefully remove the lid plug while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening.
- Holding the tamper straight down may not help the ingredients circulate. If necessary, point the tamper towards the sides or corners of the container. DO NOT try to force the tamper deeper into the container.



Hints for Setting Speeds

To minimize splatter, **always begin the blending process with the Variable Speed Dial set to 1** and slowly increase the speed to the desired setting.

Use the highest setting called out in the recipe for as much of the processing time as possible to make whole-food juices, soups, shakes, frozen mixtures, purées, nut butters and for grinding grains. Processing times will generally be less than one minute (most take less than 30 seconds). A higher speed provides the best quality of refinement.

Blending too long at too low a speed setting will overheat the machine and cause the Automatic Overload Protection to turn off the machine. Blending on higher speed maximizes the motor's cooling fan to avoid overheating.

If the mixture stops circulating, you may have trapped an air bubble. To resolve Insert the tamper through the lid plug and stir until it 'burps'. If this does not work, press the On/Off switch to stop the motor. Remove the container from the motor base and use a rubber spatula to press the air bubble away from the blades. Return the container to the motor base, replace the lid and continue blending.

⚠CAUTION		
	Never Start on Speeds Above 1 with Hot Liquids to Avoid Possible Burns. Escaping steam, splashes or contents may scald. To secure the contents, lock the lid and lid plug securely in place prior to operating the machine. Always start on Variable 1, slowly increase to 10.	

Wet Blade Container

Designed for processing liquids including juice, frozen mixtures, sauces, soups, purées, batters and for wet chopping.

1. Make sure that the Variable Speed dial is set to 1.
2. Load the container before placing it on the motor base. Put liquids and soft foods in the container first, solid items and ice last. Although not necessary for blending, you may want to cut or break food into smaller pieces for more precise measuring of ingredients.
3. Securely fasten the 2-Part lid. Always use the complete 2-Part lid when blending (unless the tamper is inserted through the lid plug opening). Especially when blending hot ingredients, make sure that the lid is securely latched.
4. With the motor off, set the wet blade container on the motor base by aligning it over the centering pad. Never attempt to put a container on an operating motor base or to operate a motor base without a container properly in place.
5. Start with the On/Off Switch in the On position. Always start your machine on Variable Speed 1. Activate the machine by lifting up the Start/Stop Switch to the Start (⏀) position and slowly increase the Variable Speed to the desired speed. Your container will shift and get into an aligned position.
6. If the mixture stops circulating, you may have trapped an air bubble. If inserting the tamper through the lid plug while blending does not release it, reduce the speed on the dial to Variable Speed 5. Use the tamper to stir until it 'burps'. If these methods do not work, stop the motor, remove the container from the motor base and use a rubber spatula to press the air bubble away from the blades. Return the container to the motor base, replace the lid and continue blending.
7. **Take proper care when handling and processing hot ingredients and making hot soups and sauces.**
8. Due to the machine's speed, processing times are much quicker than standard appliances. Until you are accustomed to the machine, count your time carefully to avoid over-processing.
9. After turning the machine off, wait until the blades completely stop before removing the lid or container from the motor base.

⚠CAUTION		
	Never Start on Speeds Above 1 with Hot Liquids to Avoid Possible Burns. Escaping steam, splashes or contents may scald. To secure the contents, lock the lid and lid plug securely in place prior to operating the machine. Always start on Variable 1, slowly increase to 10.	

Dry Blade Container

If purchased, your dry blade container should only be used for hard, dry materials such as grain and for kneading dough.

1. Make sure that the Variable Speed Dial is set to 1.
2. Securely fasten the 2-Part lid. Always use the complete 2-Part lid when blending (unless the tamper is inserted through the lid plug opening).
3. With the motor off, set the dry blade container on the motor base by aligning it over the centering pad. Never attempt to put a container on an operating motor base or to operate a motor base without a container properly in place.
4. Start with the On/Off Switch in the On position. Always start your machine on Variable Speed 1. Activate the machine by lifting up the Start/Stop Switch to the Start (⏀) position and slowly increase the Variable Speed to the desired speed.
5. After turning off the machine, wait until the blades completely stop before removing the lid or container from the motor base.
6. Due to the machine's speed and the sometimes-short processing times, count your time carefully to avoid over-processing.
7. Grinding dry material for more than two minutes could damage your machine. Regular use may result in cosmetic marring of the container and cause the blades to become dull over time.
8. Grinding some herbs may release volatile oils, causing the container to discolor permanently. Others have strong odours that may linger in the container, affecting the flavour of other foods. The grinding of some herbs and spices may also cause the blade to dull over time, or the container to crack.

Container

To prepare your new machine for initial use, follow the steps below:

Normal Cleaning:

1. Fill the container half full with warm water and add a couple of drops of washing-up liquid to the container. Snap or push the complete 2-Part lid into the locked position.
2. Select Variable Speed 1. Turn the machine on and slowly increase the speed to Variable Speed 10, then to High. Run the machine on High speed for 30–60 seconds.
3. Turn off the machine and rinse and drain the container.

To Sanitize:

1. Follow the Normal Cleaning instructions above.
2. Fill the container half full with water and 11/2 teaspoons of liquid bleach. Snap or push the complete 2-Part lid into the locked position.
3. Select Variable Speed 1. Turn the machine on and slowly increase the speed to variable speed 10, then to High. Run the machine on High speed for 30 to 60 seconds.
4. Turn off the machine and allow the mixture to stand in the container for an additional 11/2 minutes. Pour the bleach mixture out. Allow the container to air dry. Do not rinse after sanitizing.

Lid, Lid Plug and Tamper

Separate the lid and lid plug. Wash the parts in warm, soapy water. Rinse clean under running water and dry. Reassemble before use.

IMPORTANT: To ensure continued and effective performance, do not put the container, lid, lid plug or tamper in the dishwasher.

Motor Base

1. **Unplug the power cord.** Wash the outside surface with a damp, soft cloth or sponge that has been rinsed in a mild solution of liquid detergent and warm water. Do not place the motor base in water. (The centering pad can be removed for more thorough cleaning.)
2. Thoroughly clean the switches so that they work freely. They may become sticky from use. Moisten a cotton swab with a household degreaser or cleaner and clean the grooves around the switches. Immediately dry all surfaces. Polish with a soft cloth.

⚠ WARNING		
	Electrical Shock Hazard. Disconnect power before cleaning the machine. **Failure to follow the instructions can cause death or electrical shock.**	

Automatic Overload Protection

Your Vitamix machine is equipped with a special feature: Automatic Overload Protection. This built-in feature is designed to protect the motor and prevent your machine from overheating. When engaged, this Automatic Overload Protection will cause the motor to shut off and possibly emit a light odour.

If your Automatic Overload Protection should ever be activated, refer below to easily reset your machine.

Tips to prevent 'overloading' your Vitamix machine:

- Process only Vitamix recipes when learning to use the machine
- Do not process recipes at lower speeds than recommended
- Do not process recipes at higher speeds than recommended
- Do not process recipes longer than recommended
- Use your tamper to process thicker mixtures and keep ingredients moving around and through the blades

Retainer Nut Loosening

In the event that the retainer nut at the bottom of your container loosens and no longer securely holds the blade assembly in place, DO NOT CONTINUE TO USE THE CONTAINER. Call Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840, or your local dealer immediately for instructions.

Variable Speed Reset

If the Variable Speed Function is not working and the blades only rotate at the lowest speed (Variable Speed 1) the blender must be reset.

To reset the machine and reactivate the Variable Speed Function:

1. Push the Start/Stop Switch down to the Stop Position (⏻).
2. Turn the Variable Speed Dial back to 1.

   This will reset the Variable Speed Function. When you move the Start/Stop switch to the Start position, you will have full use of all Variable Speeds.

Full 7-Year Machine Warranty

1. PRODUCT REGISTRATION

Vita-Mix Corporation ('Vitamix') strongly encourages you to register your purchase. You can register by e-mailing our customer services department at service@vitamix.com or calling 0808 156 6633 (UK) or 0766 709854 (Ireland). Failure to register your product purchase will not diminish your guarantee rights. However, registering your purchase will allow Vitamix to better serve you with any of your customer service needs.

2. WHO CAN SEEK WARRANTY COVERAGE.

This Guarantee is extended by Vitamix to the owner of this machine for personal household use only. This Guarantee does not apply to products used for commercial, rental or resale purposes. Should ownership of the machine change during the 7-year period, please update the Machine's owner information by e-mailing our customer services department at service@vitamix.com or calling 0808 156 6633 (UK) or 0766 709854 (Ireland).

3. WHAT IS COVERED.

Vitamix warrants to the owner that if this machine (a 'Machine' consists of a motor blender base and any containers purchased together) fails within 7 years from the date of the initial purchase due to a defect in material or workmanship or as a result of normal wear and tear from ordinary household (domestic) use, Vitamix will, within 30 days of receipt of the returned product, repair the failed Machine or component part of the Machine free of charge. If, at Vitamix's sole discretion, the failed Machine or component part of the Machine cannot be repaired, Vitamix will elect to either (A) replace the Machine or relevant component free of charge or (B) refund the full purchase price to the owner.

4. WHAT IS NOT COVERED.

This Guarantee does not apply to Machines that have been used commercially or in non-household (non-domestic) applications. This Guarantee does not cover cosmetic changes that do not affect performance, such as discoloration or the effects of the use of abrasives or cleaners, or food build-up. This Warranty is only valid if the Machine is used and maintained in accordance with the instructions, warnings and safeguards contained in the owner's manual.

Vitamix will not be responsible for the cost of any unauthorized guarantee repairs.

REPAIR, REPLACEMENT OR REFUND OF THE PURCHASE PRICE ARE THE EXCLUSIVE REMEDIES OF THE PURCHASER AND THE SOLE LIABILITY OF VITAMIX UNDER THIS WARRANTY. NO EMPLOYEE OR REPRESENTATIVE OF VITAMIX IS AUTHORIZED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON VITAMIX. ACCORDINGLY, THE PURCHASER SHOULD NOT RELY UPON ANY ADDITIONAL STATEMENTS MADE BY ANY EMPLOYEE OR REPRESENTATIVE OF VITAMIX. IN NO EVENT, WHETHER BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE, SHALL VITAMIX BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE.

5. WHAT VOIDS THIS WARRANTY.

Abuse, misuse, mishandling, negligent use, alteration of the Machine, exposure to abnormal or extreme conditions, usage with a voltage supply other than that specified on the Machine, or failure to follow the operating instructions will void this Guarantee. The Guarantee is also void if repairs to the Machine or any component part of the Machine are performed by someone other than either Vitamix or an authorized Vitamix Service Provider or if any component part of a Machine is used in combination with a motor-base or container or other part that is not expressly authorized by Vitamix.

6. HOW TO OBTAIN RETURNS AUTHORIZATION UNDER THIS WARRANTY.

In the event that the Machine or any component part of the Machine needs service or repair, you must contact us by e-mail at service@vitamix.com or by phone at 0808 156 6633 (UK) or 0766 709854 (Ireland) to obtain a Return Authorization number and detailed return instructions. You should then return the entire machine in the original or sufficient packaging, along with your Return Authorization number and proof of purchase. We will then process your claim accordingly.

The purchaser is responsible for the costs of special shipping requests.

PLEASE NOTE: it is essential that the Machine be received by Vitamix no later than the last day of the Guarantee period. Late claims will not be considered.

This Guarantee is honoured directly through Vita-Mix Corporation.

United States
Vita-Mix® Corporation
8615 Usher Road
Cleveland, Ohio 44138-2199 USA
+1.440.235.4840
service@vitamix.com

United Kingdom
Vita-Mix® Corporation
c/o Sparks Transport
Wells Road
Glastonbury, Somerset BA6 9AG
0808 156 6633 (UK) or
0766 709854 (Ireland)

Any repaired or replaced Machine will be guaranteed on these terms for the unexpired portion of this Guarantee.

This Guarantee is for the benefit of you, the purchaser. No benefits may be given to any third party, except through a valid transfer by private sale to another person for domestic use of the Machine user during the period of operation of this Guarantee.

This Guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage.

You have statutory rights in relation to the Machine. This Guarantee is offered as an extra benefit and does not affect your statutory rights as a consumer.

Additional written copies of this Guarantee can be obtained by writing to either address listed above. Please include a stamped and self-addressed envelope for each copy of the Guarantee requested.

This Guarantee applies to Machines purchased from an authorized retailer of Vitamix within the UK and Ireland.

RECYCLING INFORMATION

This product has been supplied from an environmentally aware manufacturer and complies with Waste Electrical and Electronic Equipment (WEEE) Directive 2002/96/CE.

This product may contain substances that could be harmful to the environment if disposed of in places (landfills) that are not appropriate according to legislation.

The 'crossed-out wheelie bin' symbol is placed on this product to encourage you to recycle wherever possible.

Please be environmentally responsible and recycle this product through your recycling facility at the end of its life.

NOTES

SPECIFICATIONS

Professional Series 300™

Motor:

2.2 peak output horsepower motor

Electrical:

220/240 V, 50/60 Hz, 1200 W

Dimensions:

Height: 17.4in/44.2cm
Width: 7.7in/19.6cm
Depth: 9.4in/23.9cm

When applicable:

c UL us

To see the complete line of Vitamix® products,
visit **vitamix.com, vitamix.co.uk or vitamix.ie**

Vitamix®

Vita-Mix® Corporation
8615 Usher Road
Cleveland, OH 44138-2103 USA
1.800.848.2649/1.440.235.4840
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